

## June 14th, 15th, 16th and 17th, 2018

*We are now open for LUNCH every Saturday and Sunday from 11am!*

For this weeks menu we are visiting some of the dishes that Anthony Bourdain shared with friends, family and the world. As he said, "No one is born a cook. It is a skill that everyone - everyone - has to learn one way or another." We thank him for his inspiration and humanity. He will be sorely missed.

For this week's Specials we will be donating \$1 from every dish sold to the  
National Suicide Prevention Hotline: (800) 273-TALK

### Soup

Le Halles Vicysoise (with vegetarian liberties) ~ 10

*Vegetarian: Leeks, Cream, Potatoes, Thyme*

### Starter Specials

Sailor Style Moules Marinées Mussels ~ 16

*From an NPR interview: Leek, Shallot, Garlic, Bread, Mayonnaise*

Spaghetti ala Bottarga ~ 15

*From a NY Times article on simple foods Mr. Bourdain loved: Olive Oil, Parsley, Black Pepper, Chili, Pecorino, Air-Dried Tuna*

Frisée aux Lardons ~ 13

*From "Brasserie Les Halles:" Lardons, Poached farm Egg, Shallot, Garlic, Dijon Mustard, Red Wine Vinegar, Garlic Crouton*

Roasted Marrow Bones with Parsley Salad ~ 13

*From Tony's contribution to Melanie Dunea's excellent book 'My Last Supper:' Lemon, Garlic Toast*

### Flatbread Specials

Margherita Flatbread ~ 22

*Vegetarian: Raw Tomato Sauce, Fresh Mozzarella, Fresh Basil, Chili Oil*

Pissaladières Flatbread ~ 23

*Garlic Oil, Caramelized Onion, Salt-Cured Anchovy, Vinegar Cured Anchovy, Black Olive, Red Wine Vinegar, Thyme, Chives*

### Weekend Supper

Brasserie les Halles Steak Frites au Poivre ~ 26

*From the restaurant Mr. Bourdain worked at when he wrote "Kitchen Confidential:"*

*Hanger Steak, Black Pepper, Butter, Bone Broth, Cognac, Béarnaise, French Fries*

### Desserts

Coffee & Cigarettes: Espresso Affigato with Smoked Milk Ice Cream ~ 10

Citrus Crème Bruleé ~ 10

Los Alamos S'More ~ 8

Flatbread's Awesome Brownie with Vanilla Bean Ice Cream ~ 8